

JARÅ

Martin Perastogi

FESTIVE MENU



STARTERS

Oysters

Marriage (G)(D)

Duo of anchovies, marinated and salted on toasted brioche bread

Martin Berasategui's croquettes (G)(D)

Truffle mushrooms

Cecina

Carabinero Cantabrian Sea (S)

Charcoal grilled with Hollandaise sauce

MAIN COURSE TO SHARE

The Fish of the Day

Cooked over our charcoal grill

Sauces: Hollandaise sauce with caviar (D)(V) & Cantabrian sauce (G)(D)

Sides: Charcoal grilled asparagus (V)(D)(n), avocado salad (V)(D)

OR

Australian Westholme Wagyu MBS 6 + T-bone Steak (D)

Charcoal grilled Basque style

Sauces: Basque Chimichurri (V) & Bearnaise sauce (D)(V)

Sides: Piquillo Pepper (V) | Fried Potatoes (V) | Green Salad (V)

DESSERT

Basque Cheesecake (D)

Citrus fruits

Fresh and compressed fruits in their own juice

AED 750/ PERSON